



Foodservice Establishment Inspection Report

Establishment Information					
Facility Name GREENHILL'S LOG CABIN			Facility Type Restaurant		
Facility ID # BJOA-9LGP3A			Facility Telephone # 715		
Facility Address 226 45 HWY CONOVER , WI 54519					
Licensee Name GREENHILL'S LOG CABIN INC			Licensee Address 5363 PINEWOOD LN CONOVER , WI 54519		

Inspection Information		
Inspection Type Routine	Inspection Date 07/01/2015	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
True Prep Cooler	38
True Pizza Prep Cooler	37
Walk-In Cooler	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Tomatoes cold hold	36
Sausage Cold Hold	37

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Bar Dishwasher	Low Temperature Sanitizer		100		Sodium Hypochlorite
American Dish Service	Low Temperature Sanitizer		0		Sodium Hypchlorite

Certified Manager		
Name STEVEN A RHODE JR	Certificate # AMTS-7SJ2U6	Certificate Expiration 3/25/2018

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 4

Good Retail Practices - 35 - Food properly labeled original container

This is a core item

OBSERVATION: Fish and chicken batter is stored in unlabeled container.

CORRECTIVE ACTION(S): Store all foods that are removed from their original packages in containers labeled with the common name of the food or ingredient.

CODE CITATION: 3-302.12 Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips

This is a priority foundation item

OBSERVATION: The warewashing machine is not dispense sanitizer automatically.

CORRECTIVE ACTION(S): Repair or replace the warewashing machine. Warewashing machines shall automatically dispense detergents and sanitizers. Set up sink of bleach water to manually sanitize until dishwasher is repaired.

CODE CITATION: 4-204.117 At a new FOOD ESTABLISHMENT or at the change of OPERATOR, a WAREWASHING machine shall be equipped to:

(A) Automatically dispense detergents and SANITIZERS; [Pf] and

(B) Incorporate a visual means to verify that detergents and SANITIZERS are delivered or a visual or audible alarm to signal if the detergents and SANITIZERS are not delivered to the respective washing and SANITIZING cycles. [Pf]

Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used

This is a core item

OBSERVATION: Homestyle containers such as rubbermaid, tupperware, ziploc ets are not ANSI certified or approved by the department.

CORRECTIVE ACTION(S): Unapproved equipment shall be removed from food service.

CODE CITATION: 4-205.11 (A) Except as specified under ¶ (B) of this section, FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program is deemed to comply with Parts 4-1 and 4-2 of this Chapter.

(B) FOOD EQUIPMENT that is not certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program shall be approved by both the department of health services and the department of agriculture, trade and consumer protection.

Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible

This is a core item

OBSERVATION: No handwashing signage provided in women's bathroom

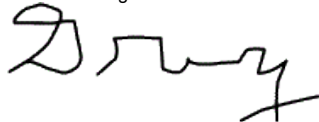
CORRECTIVE ACTION(S): Provide handwashing signage at all handwashing sinks used by food employees.

CODE CITATION: 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

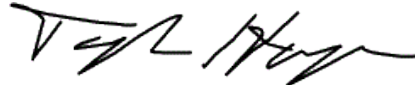
Comments

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Sanitarian



TAYLOR HAYNES